

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/19/2015 **Business ID:** 114393FE
Business: CHINA GARDEN

5860 ANTIOCH RD
MERRIAM, KS 66202

Inspection: 42001776
Store ID:
Phone: 9138316888
Inspector: KDA42
Reason: 13 Re-Opening Inspection
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/19/15	04:45 PM	06:40 PM	1:55	0:20	2:15	0	
Total:			1:55	0:20	2:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 0

Certified Manager on Staff ☐

Address Verified ☒

Actual Sq. Ft. 0

Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
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Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R
.. .. .
.. .. .

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
14. Food-contact surfaces: cleaned and sanitized.
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.
26. Toxic substances properly identified, stored and used.
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.
29. Water and ice from approved source.

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Safe Food and Water		Y	N	O	A	C	R
30. Variance obtained for specialized processing methods.	
Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	
32. Plant food properly cooked for hot holding.	
33. Approved thawing methods used.	
34. Thermometers provided and accurate.	
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.	
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		..	p
<p><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></p> <div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;"> <p><i>Fail Notes</i></p> </div> <div> <p>6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [In kitchen storage area with reach in freezers, 25-35 live knats and 10 live flies.]</i></p> </div> </div>							
37. Contamination prevented during food preparation, storage and display.		p
38. Personal cleanliness.	
39. Wiping cloths: properly used and stored.	
40. Washing fruits and vegetables.	
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.	
42. Utensils, equipment and linens: properly stored, dried and handled.	
43. Single-use and single-service articles: properly used.	
44. Gloves used properly.	
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	
46. Warewashing facilities: installed, maintained, and used; test strips.	
47. Non-food contact surfaces clean.	
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	
49. Plumbing installed; proper backflow devices.		..	p
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;"> <p><i>Fail Notes</i></p> </div> <div> <p>5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Under sushi bar, drain pipe leaking onto base of cabinet. Person in charge made a repair phone call during inspection.]</i></p> </div> </div>							
50. Sewage and waste water properly disposed.	
51. Toilet facilities: properly constructed, supplied and cleaned.	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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52. Garbage and refuse properly disposed; facilities maintained.

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53. Physical facilities installed, maintained and clean.

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<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Under storage rack near restroom, bottom portion of wall next to floor disintegrated and not easily cleanable.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Under buffet bar 2, 50 dead roaches on a sticky bait station, buffet bar 3 with with 2 dead roaches, buffet bar 4 with 1 dead roach, on top of walk in cooler 3 dead roaches. COS-Cleaned and removed dead roaches.]</i>

54. Adequate ventilation and lighting; designated areas used.

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Administrative/Other	Y	N	O	A	C	R
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55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Physical facility inspection. No food preparation occurred during inspection.

Accompanied by KDA89

Establishment is approved to re-open per District Manager.

Footnote 2

Notes:

Routine pest control last invoice dates of 6/6/15, 6/18/15 and are scheduled for next service of 6/19/15.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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Business: CHINA GARDEN

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/29/15

Inspection Report Number 42001776

Inspection Report Date 06/19/15

Establishment Name CHINA GARDEN

Physical Address 5860 ANTIOCH RD City MERRIAM
 Zip 66202

Additional Notes
and Instructions

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